

Love British Food case studies to learn from: South Warwickshire NHS Foundation

Why did they source British?

- South Warwickshire NHS Foundation got involved with British Food Fortnight as staff at the Trust's Ellen Badger, Leamington and Warwick hospitals brought in a range of items that they had grown in their own back gardens as part of a harvest share day



How did they get involved with the British Food Fortnight?

- The aim was to encourage people to share any extra produce they've grown with others and show the variety of items that can be grown at home in the garden
- It was hoped that this would not only increase the amount of fresh fruit and veg we eat but also the amount we grow ourselves
- The day didn't just celebrate produce that was grown at home, however, as staff and patients at Ellen Badger Hospital were able to try the home made harvest soup which included vegetables cultivated in the Hospital's garden

What have they achieved?

- Heightened awareness at some of the Trust's hospitals of home-grown fruit and vegetables

Love British Food 2014
...it's British FOOD FORTNIGHT!

FRESH, LOCAL, NUTRITIOUS
Your menu has been carefully designed to provide you with a varied and interesting choice of nutritious, well balanced, appetising and where possible locally sourced food.

FRIDAY LUNCH

- Orange Juice
- Vegetable and Herb Soup
- Buttered British White Fish & Lemon
- Local Steak & Kidney Pie
- Lentil & Aubergine Bake
- Chicken & Bacon Salad
- Local British Banger in Onion Gravy
- Extra Gravy
- Mushy Peas
- Sweetcorn Side Salad
- Mashed Potatoes
- Chipped Potatoes
- Rice Pudding
- Reduced Sugar Rice Pudding
- Cheese & Biscuits
- Fruit Yoghurt
- Reduced Sugar Yoghurt
- Fresh Bananas
- Vanilla Ice Cream

FRIDAY SUPPER

- Cream of Spinach Soup
- Slice of White Bread
- Slice of Brown Bread
- Apple Juice
- Orange Juice
- Mild Beef Curry (Local Beef)
- Tomato & Herb Cheese Pasta Bake
- White Rice
- Green Beans/Side Salad
- Tuna Mayonnaise Sandwich/Brown
- Tuna Mayonnaise Sandwich/White
- Turkey Salad Sandwich/Brown
- Turkey Salad Sandwich/White
- Cream Cheese & Cucumber Sandwich/Brown
- Cream Cheese & Cucumber Sandwich/White
- Eaten Meats (local strawberries & cream)
- Cheese & Biscuits
- Fresh Apple
- Strawberry Jelly
- Vanilla Ice Cream
- Mint Pack Biscuits
- Fresh Satsumas

COMPLETE MEATS
A traditional family butcher, supplying traceable meats, supporting the local farming community and suppliers whenever possible. We are an ethical and socially responsible company.

A.G. AXTON & SONS
A family generation supplying the South of England with first class fresh fruit, salad, vegetables and dairy products sourced wherever possible from local growers.

Premier
Receiving daily deliveries from local fishermen out of springtime and daily from various fish ports around the UK including. Ensuring our fish is sourced from sustainable fisheries.

Bring Home the Harvest
www.lovebritishfood.co.uk